

# C A L D W E L L

## 2005 CALDWELL SILVER

### *Napa Valley Red Wine*

#### VINEYARD

First planted to grapes in 1982, the Caldwell Vineyard boasts all of the essentials needed to grow consistently great fruit. The soils are shallow (two and a half feet deep), reddish brown in color, low in nutrients and laced with volcanic ash and fist-sized rocks. The vineyard has a northwestern exposure, moderating daytime temperatures and extending the warmth of the sun into the late afternoon. At 500 feet above sea level, the site sits above the daily fog that regularly blankets the region.

#### WINEMAKING

Earnest assessments of the grapes for physiological ripeness begins as the sugars reach 25 degrees brix. Grape samples are then evaluated daily for color, aroma, and flavor of the skins and juices. The decision is made to pick all or part of a vineyard block when ripeness is considered optimal. The primary fermentation is in small stainless steel and French oak tanks. Depending on the grape variety, an extended maceration may last 21 to 55 days before the young wine is pressed and transferred to small French oak barrels for aging.

#### TASTING NOTES

Deeply garnet, the 2005 flagship Silver exhibits a medium bodied and intensely developed bouquet of black brambly fruits and sweet blackberries with layers of smoke, eucalyptus, herbs, espresso and cigar box, complemented by spicy black pepper and cloves, with just a kiss of anise. This highly concentrated cabernet/Syrah blend has all the hallmarks of the new millennium style of soft tannins, gobs of fresh fruit flavors and a lush mouthfeel. The long velvety finish brings notes of vanilla and dark chocolate. Drink over 7-9 years.

#### DATA

Composition: A blend of Cabernet Sauvignon and Syrah  
Appellation: Napa Valley  
Vineyard: Caldwell Vineyard  
Blocks: Cabernet Sauvignon: Block 15  
Syrah: Block 15  
Winemaker: Philippe Melka  
Aging: 18 months in French oak barrels  
Alcohol: 14.5%  
Production: 474 cases